

York Hotel Singapore Welcomes Back the Familiar Hawkers from Penang and 14 Perennial Street-Food Classics This September

Guest hawkers from Penang will return to White Rose Café from 4 to 20 September 2026, serving favourites including Char Kway Teow, Nasi Lemak with Inche Kabin, Oyster Omelette, and Ice Kachang.



Savour a tantalising spread of Penang hawker food prepared by the hawkers from Penang.

Singapore, 31 July 2026 – Following the 40th anniversary celebration of York Hotel Singapore's long-running Penang Hawkers' Fare in March this year, the hotel will welcome its returning guest hawkers from Penang to White Rose Café from **4 to 20 September 2026**. Available for lunch and dinner, the September edition will feature 14 Penang street-food classics served in an à la carte buffet style. Diners can look forward to savouring freshly prepared portions and returning for more of their favourites throughout the meal, making it a unique experience to indulge in a complete offering of Penang favourites in one sitting.

FOURTEEN PENANG CLASSICS, PREPARED TO ORDER

The meal may begin with **Penang Rojak**, a combination of cucumber, green mango and pineapple coated in a savoury-sweet *hae-ko* (prawn-paste) dressing. **Pasembur**, also known as Indian-style rojak, brings together shredded cucumber, potato, boiled egg, bean sprouts, and fried fritters in a sweet, mildly spicy peanut sauce.

At the **Char Kway Teow** station, the hawker affectionately known to regular diners as the "Dancing Char Kway Teow Lady" will fry each serving to order over an intense flame. Working the wok with strength, speed and her signature rhythmic movements, watch her toss and stir-fry the noodles over high heat as flames flare beneath the wok. The searing heat develops the distinctive smoky aroma known as *wok hei*, resulting in plates of Char Kway Teow that consistently draw long queues.

Another Penang favourite, **Cuttlefish Kang Kong**, pairs tender cuttlefish with crisp water spinach, coated in a savoury-sweet and mildly spicy dressing. The appetising flavour makes it a refreshing accompaniment to the wok-fried and heartier dishes on the menu.

Other savoury highlights will include **Nasi Lemak with Inche Kabin**, featuring coconut rice accompanied by Nyonya-style fried chicken; the sour, spicy tamarind-based **Penang Laksa**; comforting **Kway Teow Soup**; and crispy **Oyster Omelette**.

For dessert, unwind over a bowl of refreshing **Ice Kachang**, prepared with finely shaved ice, red beans, sweet corn and *attap chee*, finished with syrup and evaporated milk. **Chendol** will feature shaved ice with coconut milk and *gula melaka* syrup, topped with green jelly noodles and red beans. The dining experience will also include unlimited servings of coffee, tea, and selected beverages. Enhance the meal with a bottle of Tiger Beer at S\$12*^ (usual price S\$15*^ each).

LIMITED-EDITION COLLECTIBLES

As part of the 40th anniversary celebrations, a curated range of limited-edition collectibles paying tribute to the iconic dishes and personalities behind the Penang Hawkers' Fare will be available for purchase from 4 to 20 September 2026, while stocks last, at White Rose Café, located on the lobby level of York Hotel Singapore.



1) Penang Hawkers' Fare T-shirt

Featuring the much-loved Ban Chang Kueh as its central emblem, the T-shirt pays tribute to one of Penang's most iconic street snacks.

Complementing the design is an illustration of the Char Kway Teow stall and the hawker, inspired by the iconic Char Kway Teow hawker, also affectionately known as “*The Dancing Lady*” when she is here with us. The artwork captures her unmistakable presence at the wok, frying each plate of Char Kway Teow over roaring flames, a craft honed through years of experience.

2) Anniversary Teddy Bear

York Hotel Singapore's friendly ambassador is dressed in a limited-edition dark navy knit top featuring the official Penang Hawkers' Fare 40th anniversary emblem.

A charming keepsake, the bear is created to celebrate the longstanding promotion and the warm hospitality that guests have come to associate with the hotel.

3) Chendol Plushie Bag Charm

Inspired by Penang's popular dessert, Chendol, the plushie bag charm captures the delightful detailing of the colourful shaved-ice treat. Designed to add a cheerful accent to handbags and totes.

4) Tote Bag

Thoughtfully designed for everyday use, the tote bag features an illustrated Char Kway Teow hawker stall and the familiar Char Kway Teow hawker from the Penang Hawkers' Fare. It comes in a foldable design for easy storage, making it a practical companion for daily errands and travel.

Pair it with the limited-edition Chendol plushie bag charm for an extra touch.

SEPTEMBER EDITION HIGHLIGHT: "TWIST AND TURN" INSTANT DRAW

Adding extra excitement to the dining experience, **for every \$200 spent on a single receipt** during the promotion, guests will receive **one chance to participate** in a twist-and-turn instant draw and stand to win hotel vouchers and limited-edition collectibles.

INSTAGRAM GIVEAWAY: WIN PENANG HAWKERS' FARE DINING VOUCHERS

From **14 August to 18 August 2026**, York Hotel Singapore will hold a dining-voucher giveaway on Instagram. Three winners will each receive Penang Hawkers' Fare dining vouchers for two persons. Winners will be announced on York Hotel's Instagram account on 19 August 2026.

To qualify for the giveaway, entrants must fulfill the following requirements:

1. Follow us @yorkhotelsg on Instagram
2. Tag at least three friends (with Instagram accounts) or more in separate comments
3. Like and share the post

YORK HOTEL'S PENANG HAWKERS' FARE SEPTEMBER 2026 EDITION

Date: 4 to 20 September 2026

Time: 12 p.m. to 2.30 p.m. (Lunch) 6.30 p.m. to 10.00 p.m. (Dinner)

Price: \$38* per adult, \$23* per child aged between 5 and 11 years of age (Mondays to Thursdays)
\$42* per adult, \$27* per child aged between 5 and 11 years of age (Fridays, Saturdays,
and Sundays)

For enquiries, please visit <https://tinyurl.com/n32z3m6j> or book directly via our booking page at <https://shorturl.at/uOCKZ>

**All prices are subject to a 10% service charge and 9% Goods and Services Tax (GST).*

^ Under the Liquor Control (Supply and Consumption) (Liquor Licensing) (Amendment) Regulations 2021, sale and consumption of wine, spirits and liquor in our premises beyond 11p.m. is not permissible and is an offence. Patrons found guilty to have breach the regulation shall be liable on conviction to a fine not exceeding S\$10,000.

Editor's Note:

For high-resolution images, please download [HERE](#).

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ANNEX A

TRADITIONAL HAWKER FAVOURITES

Immerse in a distinctive *Penangite* food experience, savour the authentic flavour of each dish created from recipes perfected by years of experience, and some handed down from one generation to another, each with a reputation to boast.

Cuttlefish Kang Kong

Matched with a sweet, slightly spicy sauce, this unassuming yet moreish plateful of crunchy cuttlefish and water spinach is a quintessential well-loved street food. True to its Penang roots, a final drizzle of quality *hae-ko* tops this simple dish.

Penang Rojak

The key to Penang Rojak is the rojak sauce, which uses good-quality *hae-ko* (prawn paste), and each hawker has their proprietary recipe. This salad usually includes diced cucumber, refreshing green mango and pineapples.

Nasi Lemak with Inche Kabin

This fragrant *nasi lemak* (rice cooked in coconut milk) is paired with crispy Nyonya-style deep-fried boneless chicken. The *Inche Kabin* (deep-fried chicken) is marinated in a blend of coconut milk, shallots, and turmeric powder, resulting in a savoury flavour with added crunch. Enjoy with the sliced cucumber, special *sambal* chilli, and crispy *ikan bilis*.

Penang Laksa

The *Penangite* version of *laksa* offers an appetising bowl of thick rice noodles, steeped in a tangy tamarind-based fish broth. Pineapple, cucumber, *bunga kantan* (torch ginger), which give the dish its distinctive fragrance and lashings of fresh *hae-ko* (prawn paste) provide the crowning glory.

Penang Prawn Mee

Also known as *hokkien* prawn mee, the comforting robust stock is a labour of love – the soup comprises prawn heads, shells and pork ribs.

Char Kway Teow

Tossed over high heat, which imparts an unmistakable deeply-smoky *wok-hei* or 'breath of the wok' to the dish, this rendition differs from local version in its use of thinner *kway teow* rice noodles and lesser sweet dark soy sauce.

Roti Canai

An Indian-influenced, crisp, buttery flatbread pan-fried to perfection; this popular snack can be enjoyed as a meal in itself at any time of the day. The crispy, fluffy texture of the flatbread is best enjoyed when

shredded into bite-sized pieces and fully drenched in the fragrant *dhal* curry or chicken curry. Add a scoop of the fragrant *sambal* chilli for a sweet and spicy taste.

Pasembur

In other regions of Malaysia and Singapore, this dish is sometimes referred to as 'Indian Rojak', 'Mamak Rojak', or just 'Rojak'. The *Pasembur* is made out of shredded cucumber, potatoes, boiled egg, bean sprouts, deep-fried fritters tossed with thick sweet and spicy peanut sauce in 'rojak' style. A filling and satisfying dish, this can be enjoyed at any time of the day!

Kway Teow Soup / Dry Kway Teow

A comforting dish, the smooth-textured *kway teow* (flat rice noodle) is submerged in a ladle of delicately prepared soup that is light yet refreshing, combined with a good mix of ingredients such as fish balls, fish cake, and shredded chicken. Garnish with spring onions and sliced chilli for a satisfying taste.

Oyster Omelette

One cannot miss this culinary treasure among the list of popular street foods in Penang. Popularly known as '*orh jian*', this is a wok-fragrant combination of rice flour batter, eggs and a generous portion of oysters. The ingredients are tossed over high heat to achieve a crisp omelette.

Ban Chang Kueh

Dessert lovers will not be disappointed with these piping-hot golden-brown pancakes, enveloping a spoonful of margarine, ground peanuts, and sugar. *Ban Chang Kueh* are made in customised small round pans that result in wonderfully-crisp edges and a chewy soft interior.

See Guo Tng

This traditional Chinese-style sweet soup is commonly found at street food stalls in Penang. Renowned for its cooling benefits, it is a refreshing thirst quencher in humid weather. A comforting dessert or a palate cleanser after a hearty meal, this sweet broth is filled with longan, sweet potato, ginkgo nuts, red beans, and sago.

Ice Kachang

The towering bowl comprises finely shaved ice, topped with *attap chee* (palm seed), red beans, and sweet corn, and drizzled with evaporated milk, red rose syrup or *sarsi* syrup, which gives a jubilant jolt in every mouthful.

Chendol

A shower of shaved ice drenched in fragrant coconut milk and rich *gula melaka* syrup comes together to create the distinguished flavour of *chendol*. Served with a chockful of red beans and green jelly noodles.

About York Hotel Singapore

Nestled in the urban oasis of Mount Elizabeth and within walking distance of the retail and entertainment hub of Orchard Road, **York Hotel Singapore** is an upscale 4-star business hotel with 407 well-appointed rooms and suites designed to provide a truly exceptional accommodation experience. The Tower Block comprises 64 nonsmoking rooms, while the Annexe Block offers 343 rooms and suites.

Guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 8 well-equipped, function rooms are able to accommodate up to 450 guests for meetings, milestone celebrations, and official events.

At **White Rose Café**, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the 'Treasured Flavours of Singapore' daily a la carte buffet lunch menu which offers a treasure trove of delectable Singaporean classics as well as the restaurant's highly popular Fish Head Curry. Unwind in the comfort and spaciousness of our Coffee Bar, the ideal spot to enjoy a fresh brew and our signature chicken pie, curry puff and savoury tarts.

York Hotel is also honoured to be the recipient of the Building and Construction Authority (BCA) Green Mark Gold Award, and Hotel Security Excellence Award.

For more information or to plan an event at York Hotel Singapore, please visit www.yorkhotel.com.sg.

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